

## Terrace Hill Pantry Chicken Chili Recipe

### Ingredients

1½lb. Chicken thigh & breast meat cut in ¼" cubes  
¼cup EVOO  
1 medium Onion diced in ¼ "  
2 each yellow Bell Pepper, cut in ¼"  
3 garlic cloves, chopped  
2 can (15 oz. can) diced Tomatoes  
1 ½cups Chicken Stock  
1 can white beans (15 oz.)  
1 bunch cilantro, chopped  
1 can corn (15 oz.)  
1 tsp. salt  
2-3 tbsp. Terrace Hill Pantry Chili Seasoning



Season the meat with the ½ tbsp. salt, pour the olive oil into a large saucepan add the onion, garlic and pepper and cook over medium-high heat 5-6 minutes stirring occasionally, add the chicken meat and continue to cook for 10 more minutes.

Stir in Seasoning Mix, cilantro, tomatoes and stock, bring to a boil. Reduce heat to low, cover and simmer 30 minutes until meat is tender stirring occasionally. Add the beans and corn continue cooking for 5 minutes.

Serve with sour cream, chopped onion or chopped cilantro if desired..